



CHICKIE'S & PETE'S

**CRAB HOUSE
&
SPORTS BAR**

It's a lot more **FUN**
to eat in a **BAR**
than to **DRINK** in
a Restaurant!™

Pete 1977

the history of



At the onset of Chickie's & Pete's® in 1977, crabs were only served in the summer. Once the summer was over Pete needed something to do with all the leftover seasonings. So he started experimenting with different combinations on french fries.



Pete would put the fries out on the bar and ask for the regulars' feedback. "How'd you like the seasoning today?" Pete would ask. "Ahh, I liked them better yesterday" or "too tangy" the regulars would reply.

Pete went through two winters of tweaking seasonings and a complimentary cheese sauce for dipping based on the regulars' comments until one day in 1979, he just couldn't get it any better. "It was just right!" Pete exclaimed. No matter what he did the regulars kept pointing to the recipe known and loved today as Crabfries®. Ever wonder why Crabfries® are crinkle cut? When asked, Pete replies "they hold the seasoning better."

Shortly after the Crabfries® were established as a menu staple at Robbins Avenue, Pete started taking Crabfries® on the road selling them at festivals, street fairs and local events. Being the wise business man he is, Pete realized once he went on the road he had to protect the product and the name. So twenty-one year old Pete then trademarked his creation.

In 1998 while in the midst of opening his second location on Roosevelt Boulevard Pete was approached by Ogden Entertainment to bring his Crabfries® to the newly renovated

concession area of Veteran's Stadium, the then home of the Philadelphia Eagles and Phillies.

Pete was hesitant to accept this venture because protecting Chickie's & Pete's® reputation was and still is extremely important to him. At that time Veterans Stadium was getting old and he didn't feel the undertaking was going to be a positive one for the brand.

With prodding from his Robbins Avenue employees, Pete went for it! He thanks them to this day for pushing him to make that decision as it launched Chickie's & Pete's® and Crabfries® into a whole new world.

During the tenure at Veteran's Stadium Chickie's & Pete's® was voted the #1 Outside Concession Vendor in the country. Ten years later in December 2008 Pete celebrated the 5 millionth Crabfries® served...but who's counting!

Crabfries® are now synonymous with Philadelphia sports and can be found in stadiums and arenas throughout the area. Crabfries® have also made their way to boardwalks and amusement parks. So the next time you are taking in a game, strolling the boards or conquering a roller coaster, look around for Crabfries® because you just may find them!



With two sides of our famous cheese sauce



Seasoned sweet potato fries with a side of warm cinnamon maple sauce and our famous cheese sauce

COMBO FRIES

Both Fries! Both Sauces!



starters

CRABFRIES® | STARTERS | SALADS | SOUPS

CHICKIE'S® WINGS

BUFFALO

Tangy and just right!
With bleu cheese and celery

DRY RUB

Perfectly rubbed with our
signature seasoning, our
aioli on the side for some zip

ITALIAN

Lemony! Peppery! Garlicky!
A little rosemary and some
Romano cheese . . . WOW!

12 Wings

35 Wings

BBQ PORK WINGS

Fall off the bone amazing!
Glazed in smokey BBQ

CHICKIE'S® CUTLETS

Tender golden fried chicken
cutlets served with
honey mustard

CHICKIE'S® BUFFALO CUTLETS

Chickie's® Cutlets tossed in our
buffalo sauce with celery and
bleu cheese



Chickie's® buffalo wings

NACHOS

Light, crispy corn tortillas.

CRAB

Cheese smothered! Topped
with arugula, lump crabmeat,
roasted red peppers
and onion. Drizzled with
our aioli

CHEESESTEAK

Piled with cheesesteak,
black olives, cherry peppers,
guacamole, sour cream
and salsa

BUFFALO CHICKEN

Cheese smothered!
Piled with our buffalo
chicken steak, crumbled
bleu cheese and diced celery.
Drizzled with buttermilk
ranch

CHEESE

And lots of it!
With black
olives,
cherry
peppers,
guacamole,
sour cream
and salsa

ONION RING TOWER

A whole foot of crispy ones
with barbecue, buttermilk
ranch and cucumber wasabi
sauces for dipping

CRAB BRUSCHETTA

Lump crabmeat folded with
tomatoes, onions and basil,
piled on toast and drizzled with
a sweet balsamic glaze

FRIED MOZZARELLA

Perfectly seasoned and breaded,
golden fried with our famous
red sauce

JALAPEÑO POPPERS

Zesty jalapeños stuffed with
cream cheese, lightly breaded and
golden fried. Served with our
famous red sauce

FRIED CALAMARI

Tender golden fried baby calamari
tossed with sliced cherry
peppers and Romano cheese with
our famous red sauce



buffalo chicken nachos

soups and salads

SHELLFISH CHOWDER

Mussels, clams and shrimp in a
spicy tomato based chowder
with chunky vegetables
and escarole

SOUP OF THE DAY

Ask about today's delicious
creation

DRESSINGS:

Chickie's® Signature (Creamy Garlic Herb), Bleu Cheese,
Honey Mustard, Crabby Ranch, Buttermilk Ranch,
Cucumber Wasabi, Low Fat Raspberry Vinaigrette, Oil and Vinegar

CHICKIE'S® SIGNATURE SALAD

Crisp romaine, grape tomatoes, croutons,
and grated Romano cheese topped with
Crabfries®. Served with your choice
of dressing
With Chicken
With Shrimp
With Chicken and
Shrimp



Chickie's® signature
salad with chicken

Chickie's & Pete's® signature items in **RED**



mussels red



clams white

mussels & clams

Award winning sauces!

MUSSELS RED

Fresh and piled high in our famous red sauce

CLAMS RED

A dozen tender little necks in our famous red sauce

MUSSELS WHITE

A heap of mussels drenched in a garlicky, spicy, white wine sauce

CLAMS WHITE

That garlicky, spicy white wine sauce drenching a dozen little necks



STEAMERS

A dozen little necks with lemon and butter—perfectly simple

CHICKIE'S® RIVERBOAT

Bacon, bell pepper, onion and seasoned breadcrumbs top our sizzling version of baked topneck clams with lemon and drawn butter

shrimp & lobster

Pick 'em, peel 'em, eat 'em!

CHICKIE'S® STYLE HOT SHRIMP

A dozen wild caught jumbo shrimp swimming in our famous crab juice with cocktail sauce

COLD SHRIMP

Our signature seasoning dusting a dozen fresh wild caught jumbo shrimp with cocktail sauce

FRIED SHRIMP

Golden fried, hand breaded jumbo shrimp with cocktail sauce

BABY LOBSTER TAILS

A half-pound of almost sinful, sizzling baby tails with lemon and drawn butter



Chickie's® style hot shrimp

Chickie's & Pete's® signature items in **RED**



blue claw hard shells

crabs



The Crustacean that made us famous!

Cooked in our unique blend of seasoning.
Served Chickie's® Style - in our famous crab juice.
Gloriously messy and bread-dippin good!

BLUE CLAW HARD SHELLS

Delicate and sweet East Coast crabs.
Crab perfection! Three

SNOW CRAB LEGS

Sweet Alaskan crab and oh, so easy
to eat!

KING CRAB LEGS

Giant legs with abundant sweet meat
from Alaska

DUNGENESS CRAB

Pacific coast monsters
sweet and delicious.
Approximately
two pounds

JUMBO LUMP CRAB CAKES

Jumbo lump blue claw cakes unique and
perfectly broiled with our aioli and
roasted red peppers

snow crab legs



king crab legs



dungeness crab



Italian • Traditional • Lisa's blonde lobster pie™

pete-zza

Almost unreal! Ultra-thin hand tossed crust

TRADITIONAL

A classic tomato pie with our famous red sauce over mozzarella finished with Romano cheese

SHRIMP

Split jump shrimp top our Traditional pie

PEPPERONI

Our Traditional pie topped with thin rounds of pepperoni

WHITE

Mozzarella dusted with herbs and spices finished with Romano cheese

ITALIAN

Our White pie laced with prosciutto and gorgonzola topped with arugula and drizzled with a sweet balsamic glaze

BUFFALO CHICKEN

Chunks of buffalo chicken on our White pie dotted with crumbled bleu cheese

LISA'S BLONDE LOBSTER PIE™

Our White pie loaded with fresh lobster meat—an award winning favorite

CRAB

Lump crabmeat and grape tomatoes on our White pie highlighted with our aioli

VEGGIE

Our White pie topped generously with spinach, roasted red peppers and ricotta cheese

CUBAN

Shredded pork, grated Swiss cheese, pickles, lettuce, onion and Dijon mustard

burgers — half-pound **PRIME** sirloin

CHEESE

American cheese with fresh lettuce, tomato and onion

BLT

A cheeseburger with crispy bacon

MUSHROOM SWISS

Swiss cheese and sautéed mushrooms

BBQ

Crispy bacon, fried onions and smokey barbeque sauce with American cheese

ULTIMATE TAILGATE

A jumbo lump crab cake stacks a cheeseburger, drizzled with our aioli



ultimate tailgate burger

BACON BLEU

Piled with crumbled bleu cheese and crispy bacon

ITALIAN

Topped with mozzarella, prosciutto and arugula drizzled with a sweet balsamic glaze

PARM

Our famous red sauce over mozzarella finished with Romano cheese

SPINACH

Mozzarella cheese, sautéed spinach and roasted red peppers

sandwiches

CHICKIE'S® CUTLET SANDWICHES

Chickie's® Cutlets on our signature seeded roll.

ORIGINAL

Drizzled with honey mustard

CLUB

Stacked with lettuce, tomato, onion and bacon

ITALIAN

Topped with roasted peppers smothered with provolone cheese sauce

BUFFALO

Tossed in our buffalo sauce with celery and bleu cheese

PARM

Our famous red sauce and mozzarella finished with Romano cheese



philly style hot roast pork - red style

PHILLY STYLE HOT ROAST BEEF OR ROAST PORK

Seasoned and roasted to perfection, sliced thin and piled on our signature seeded roll.

WHITE STYLE

Your choice of our famous cheese sauce or provolone cheese sauce

RED STYLE

Piled with roasted red peppers and smothered with provolone cheese sauce

GREEN STYLE

Sautéed spinach or broccoli rabe covered in provolone cheese sauce



lobster roll

JUMBO LUMP CRABCAKE

Two of 'em with lettuce, tomato and a side of our aioli

MAGOOPY™

Fresh jumbo shrimp piled with diced pickle and onion topped with Crabfries® and our famous cheese sauce

LOBSTER ROLL

Fresh Maine lobster chunks lightly tossed in a tangy dressing with diced celery and onions on a grilled New England style bun

philly cheesesteaks

THE CLASSIC

Covered in our famous cheese sauce with or without fried onions

LOBSTER

Topped with fresh seasoned lobster meat and our famous cheese sauce

SOUTH PHILLY

Piled with roasted red peppers and provolone cheese sauce

PARM

Layered with mozzarella and our famous red sauce, finished with Romano cheese



buffalo chicken cheesesteak



lobster cheesesteak

HOAGIE

Piled over lettuce, tomato and raw onion, covered in our famous cheese sauce

CHICKEN

Chicken steak covered in our famous cheese sauce

BUFFALO CHICKEN

Chicken steak topped with our buffalo and famous cheese sauces with a side of celery and bleu cheese

Chickie's & Pete's® signature items in **RED**

non-alcoholic specialty drinks

FOUR POINT PLAY

Orange, cranberry and pineapple juices splashed with lemon-lime soda

SQUEEZE PLAY

Strawberry and kiwi soda concoction

LAY-UP

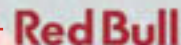
Monin® Blackberry and White Peach flavors infused with real brewed iced tea

HAIL MARY

Frozen blend of strawberry, mango and pina colada



ROOT BEER
DIET ROOT BEER
ORANGE CREAM
BLACK CHERRY
VANILLA CREAM



REGULAR
SUGARFREE

specialty cocktails

VERY BERRY MARTINI

ABSOLUT® Raspberri and Stoli® Blueberi shaken with a wild blue raspberry mix

FLYIN' HAWAIIAN

Malibu® Coconut Rum, blue curacao, melon liqueur, lemon and pineapple juices

CRABBY MARY

ABSOLUT® Peppar Vodka and Chickie's® own Crabby Mary mix with a celery stalk, olive, grape tomato, fresh lime and a cocktail shrimp served in a glass rimmed with our famous Crabfries® Seasoning

19TH HOLE

ABSOLUT® Citron and ABSOLUT® Wild Tea mixed with real brewed iced tea and lemonade

FIREBALL

Light, dark and spiced rum mixed with fresh juices and topped with a splash of grenadine create this flamethrower

KICKOFF

Captain Morgan Rum®, Amaretto, Tropical Fruit Blend, fresh pineapple and lemon juices, topped with a splash of Myers's® Dark Rum

PUCK PUCK GOOSE MARTINI

Apple Pucker, Melon Pucker and Grey Goose® Vodka

CHOCOLATE RASPBERRY MARTINI

ABSOLUT® Raspberri, Godiva® Chocolate Liqueur and black raspberry liqueur

PASSION FRUITINI

ABSOLUT® A peach and Malibu® Passion Fruit Rum blended with Monin® Passion Fruit and pineapple juice

EMPTY NET

Our version of a Long Island Iced Tea! ABSOLUT® Mandrin, Tanqueray® Gin, Cruzan® Rum, Jose Cuervo® Tequila, Grand Marnier®, fresh lemon and orange juices with a splash of cola

WATERMELON MARTINI

ABSOLUT® Vodka blended with refreshing mix of DeKuyper® Watermelon, a splash of lemon-lime soda and lemon juice

wine

WHITE AND BLUSH

	glass	bottle
REX GOLIATH CHARDONNAY	X	
FOLONARI PINOT GRIGIO	X	X
CORBETT CANYON		
WHITE ZINFANDEL	X	X
LOUIS LATOUR CHARDONNAY	X	X
RUFFINO PINOT GRIGIO	X	X.
CUPCAKE SAUVIGNON BLANC	X	X

SPARKLING WINE & CHAMPAGNE

DOMAINE STE. MICHELLE	X	X
MOET & CHANDON IMPÉRIAL		X
DOM PERIGNON		X

RED

	glass	bottle
REX GOLIATH MERLOT	X	
REX GOLIATH CABERNET SAUVIGNON	X	
GNARLY HEAD		
CABERNET SAUVIGNON	X	X
RAVENSWOOD MERLOT	X	X
ROBERT MONDAVI PINOT NOIR PRIVATE SELECTION	X	X

- An 18% gratuity may be added to parties of six or more.
- We are committed to offering options to accommodate Guests with food allergies or intolerances. Please note any food allergies and intolerances when you are greeted by your server. Guests are also welcome to speak to a manager.
- Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

REX-GOLIATH